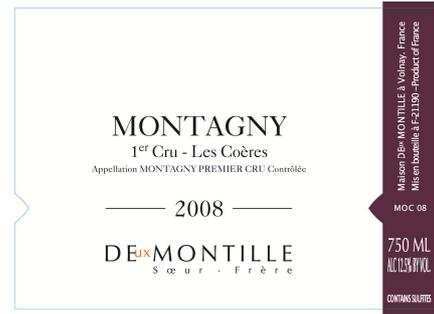


MONTAGNY 1^{er} CRU « LES COERES » 2008

Maison DEux Montille Sœur-Frère

COLOR:	White
GRAPE VARIETY:	Chardonnay
VINTAGE:	2008
PRODUCTION :	500 cases (12 x 750ml)
% NEW BARRELS :	0%
ALCOHOL :	12.5% VOL
PH :	3.15



The appellation

The lieu dit of “Les Coères” is one of the largest of the Montagny appellation in terms of surface area. The parcel vinified by Alix is situated in the top of the parcel, a placement favorable to minerality. The vines, whose average age is 25 years, are farmed organically. The harvest is carried out manually using small 10-kilogram crates. The fermentations for this cuvée take longer than most. Hence, the duration of élevage is longer, averaging 15 months.

This Montagny Premier Cru needs time to express its potential.

The wines, the style

Our wines are known for their great aromatic purity. We always favor balance and elegance over power and extraction. The wines are classic expressions of Burgundy, of their appellations in general and of their specific terroirs in particular. The farming methods we use contribute to this individual style, and our winemaking methods aim to avoid excessive outside influences in order to bring out the equilibrium that can be found naturally in Burgundian terroir.

All our fruit is hand-harvested. Thanks to pneumatic presses, we can calibrate our presses to fit the quality of the grapes and the profile of the vintage. After a light settling, the musts are placed mostly in 600-liter barrels as well as in 228-liter barrels, where the alcoholic and malolactic fermentations take place.

We use approximately five to twenty percent new casks primarily made from Allier wood that sees a long yet light toasting. The first racking occurs after about one year of wood aging, after which begins the second, four- to six-month phase in stainless steel, which preserves the wine’s freshness and tension. We finish the aging with a light fining followed by a similarly light and respectful filtration before bottling.

Tending the Vines

Alix de Montille only selects parcels that align with her demands: controlled yields from carefully pruned and plowed vines. Nothing is purchased unless the parcel is sustainably farmed. Some vineyards are even in the process of being converted to organic viticulture. Alix works with fruit from approximately five hectares spread between the Côte de Beaune, the Côte Chalonnaise, the Mâconnais and Chablis. Almost 35,000 bottles are tagged “Deux Montille Sœur-Frères” every vintage.

The Vintage

The weather in 2008 was capricious with a fairly mild winter followed by a spring and summer that were essentially cool and damp, slowing the maturation of the grapes and permitting the development of rot. Additionally, at the end of August, we worried when the meteorologists predicted another week of cold and rainy weather. Then, a miracle occurred. On September 13, “la Bise”, which is a cool and dry north wind, arrived, clearing the sky of clouds. It blew for about three weeks. This was exactly what was needed. There was sunshine to help the grapes achieve maturity, cold nights to preserve the grapes’ acidity, and finally, a dry wind to stop and dry out the rot. We just had to wait.... Harvest began at the end of September with radiating sunshine but cool temperatures. In the end, even if the quantities are small, 2008 is a very lovely surprise, a very Burgundian vintage with aromas deriving from the late maturation and reminding us of 1978.